

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (currently amended) Preparation for improving the uptake of essential cations comprising an active phytase, a phytate and an essential cation, ~~characterized in that~~ wherein at least part of the essential cation is bound to phytate.
2. (currently amended) Preparation according to claim 1, ~~characterized in that,~~ wherein the preparation comprises more than 1 FTU phytase per gram phytate, ~~more than 1 g essential cation bound to phytate and less than 99 g of phytate per 100 g of essential cation bound to phytate.~~
3. (currently amended) Preparation according to claim 2, ~~characterized in that,~~ wherein the preparation comprises between 1 and 100 FTU phytase per gram phytate, ~~between 1 and 50 g essential cation bound to phytate and between 50 and 99 g of phytate per 100g of essential cation bound to phytate.~~
4. (currently amended) Preparation according to claim 1, ~~characterized in that~~ wherein when the preparation is present in the intestinal tract, essential cations are released from the phytate.
5. (currently amended) Preparation according to claim 1, ~~characterized in that~~ wherein the essential cation is selected from the group consisting of calcium, zinc, iron, magnesium, cobalt, molybdenum, manganese, chromium, copper or a combination thereof.
6. (currently amended) Preparation according to claim 1, ~~characterized in that~~ wherein an additional component is present in the preparation, said component being selected from the group consisting of a ~~heating~~ chelating agent ~~[[.]]~~ and an antioxidant.
7. (currently amended) Method for making the preparation according to claim 1, which comprises binding at least part of the essential cation to phytate, and thereafter forming the preparation comprised of the active phytase, phytate and essential cation.

8. (currently amended) A fortified food product for improving the uptake of essential cations which comprises ~~[[Use of]]~~ the preparation according to claim 1, ~~for making a fortified food product.~~
9. (currently amended) Food product comprising the preparation of claim 1, ~~characterized in that,~~ wherein the food product is selected from the group consisting of muesli, flour, rice, pasta, cereal bar, bread, cake, pastry, cracker, cow milk, soymilk, cheese, yogurts, milk shakes, creams, desserts, condiment.
10. (currently amended) A method of increasing the availability of an essential cation for humans, comprising administering to a human an effective amount ~~[[the]]~~ a preparation of ~~claim 1 comprising an active phytase, a phytate and an essential cation, wherein at least part of the essential cation is bound to phytate.~~
11. (original) Condiment for improving the uptake of essential cations comprising an active phytase.
12. (currently amended) Condiment according to claim 11, ~~characterized in that~~ wherein the condiment is supplemented with an essential cation.
13. (currently amended) Condiment according to claim 11, ~~characterized in that~~ wherein the condiment is selected from the group consisting of soy sauce, tomato sauce or flavor enhancers such as curry powder.
14. (original) Dry food product for improving the uptake of essential cations comprising an active phytase.
15. (currently amended) Dry food product according to claim 14, ~~characterized in that~~ wherein the dry food product is supplemented with an essential cation.
16. (original) Soymilk for improving the uptake of essential cations comprising an active phytase.

17. (currently amended) Soymilk according to claim 16, ~~characterized in that~~ wherein the soymilk is supplemented with an essential cation.
18. (currently amended) A delivery system for human consumption of phytase which comprises the ~~[[Use of]]~~ condiment according to claim 11 ~~as a delivery system for phytase in human consumption.~~
19. (currently amended) A delivery system for human consumption of phytase which comprises the ~~[[Use of]]~~ dry food product according to claim 14 ~~as a delivery system for phytase in human consumption.~~
20. (currently amended) A delivery system for human consumption of phytase which comprises the ~~[[Use of]]~~ soymilk according to claim 16 ~~as a delivery system for phytase in human consumption.~~
21. (currently amended) A method of increasing the availability of an essential cation for humans, comprising administering to a human an effective amount of the food product of ~~claim 9~~ selected from the group consisting of muesli, flour, rice, pasta, cereal bar, bread, cake, pastry, cracker, cow milk, soymilk, cheese, yogurts, milk shakes, creams, desserts, condiment comprising an active phytase, a phytate and an essential cation, wherein at least part of the essential cation is bound to phytate.
22. (new) Preparation according to claim 1, wherein the preparation comprises more than 1 g essential cation bound to phytate.
23. (new) Preparation according to claim 22, wherein the preparation comprises between 1 and 50 g essential cation bound to phytate.
24. (new) Preparation according to claim 1, wherein the preparation comprises and less than 99 g of phytate per 100 g of essential cation bound to phytate.
25. (new) Preparation according to claim 24, wherein the preparation comprises between 50 and 99 g of phytate per 100g of essential cation bound to phytate.